



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title

MEALMAKER MISSISSIPPI CAJUN RUB 2KG PAIL

Product Code

MM41102

Mississippi Cajun Rub - Bold Flavour Glaze for Butchers

Introducing the **Mississippi Cajun Rub** - a rich, deep-south inspired **glaze** that brings bold, smoky heat to your meat counter. This versatile **RUB** delivers a punch of authentic Cajun flavour with a sweet and spicy finish, ideal for creating mouth-watering ready-to-cook meat products.

Perfect for Butchers and Meat Processors

Specially developed for butchers, this high-quality **Mississippi Cajun Rub** adds instant visual appeal and intense flavour to pork, pork belly, beef, chicken, or lamb. Whether you're glazing ribs, coating steaks, or prepping chicken portions for the oven or barbecue, this **rub and glaze** combination enhances both presentation and taste.

Why Use Mississippi Cajun Rub?

Butchers looking to increase customer interest and boost sales will benefit from this easy-to-use **glaze**. With a delicious blend of spices, paprika, and a subtle smoky heat, it captures the essence of Southern cooking while offering flexibility for a range of meat cuts.

Product Description

Key Benefits:

- **Authentic Mississippi Cajun flavour** - sweet, spicy, smoky
- Acts as both a **RUB** and **GLAZE** - dual functionality
- Ready-to-use straight from the pack
- Ideal for oven, grill, or BBQ-prepared meat
- Excellent product for butcher counters and retail packs

Maximise Display Appeal & Flavour

Customers are drawn to vibrant, flavour-packed products - and the **Mississippi Cajun Rub** delivers just that. Use it to enhance your fresh meat display, create tempting meal kits, or offer a standout barbecue range. This **rub and glaze** is not only about taste - it's about making your meat look irresistible.

Add Southern flair to your butchery offerings with the bold taste of Mississippi Cajun Rub - the ultimate meat glaze!

Usage:

- Weigh the product to be glazed, and put it in a bag.
- Add glaze at about 10% of the product weight.
- Shake until completely coated.

- Keep refrigerated for at least 30 minutes for the flavour to infuse.

Usage Rate	8.00%
Best Before Dates	24 months from date of manufacture
Unit Size	2Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
BREADCRUMB (WHEATFLOUR , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN, WATER, SALT, RAISING AGENT E535, YEAST, COLOUR: PAPRIKA E160C)
SALT
DEHYDRATED ONION
SPICE
GARLIC GRANULES
DEHYDRATED LEEK
ONION POWDER
HERB
SUGAR

Declarable Ingredients for Counter Ticket/ Labelling:
Contains HERB, Spice, SUGAR

Allergy Advice: For allergens, see ingredients in **BOLD**.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Calcium Carbonate E170	2,430	UK
Citric Acid E330	25	UK
Glycerine E422	9	UK
Iron	1,028	UK
Mixed Tocopherols E306	2	UK
Monopropylene Glycol E1520	9	UK
Niacin	100	UK
Polysorbate 80 E433	31	UK
Rapeseed Oil	5,000	UK
Rosemary Extract	2	UK
Sodium Ferrocyanide E535	12	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Thiamin	15	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level 14% - 19%

Preservative None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,260 KJ 301 Kcal	101 KJ 24 Kcal
Fat	2.1g	0.2g
of which saturates	0.1g	0.0g
Carbohydrate	66.8g	5.3g
of which sugars	4.1g	0.3g
Protein	10.2g	0.8g
Salt	16.9g	1.4g
Fibre	4.3g	0.3g

Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

Microbiological Specification (Typical Analysis):

Total Viable Count < 100,000/g

Mould Count < 1,000/g

Yeast Count < 1,000/g

Coliforms < 1,000/g

E Coli < 10/g

Staph Aureus < 50/g

B Cereus

< 50/g

Salmonella

Absent in 25g

Nut Statement

To the best of our knowledge, all products produced by Scobie & Junor do not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.

Allergenic Ingredient Policy

All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.

Sieving

All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.

Labelling

Product label will contain Product Code, Product Name, Best Before Date and Batch Number.

Storage/Transport

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

Health Hazard

This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose.

Fire Hazard

Avoid ingestion or inhalation of dust when handling. This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.

Handling

Use in a well ventilated area.

Spillage/Disposal

Spillage: Remove powder to a disposal container, wash contaminated area with detergent and water.

Disposal: In accordance with the control of pollution act 1974.

Emergency First Aid Procedures

Skin Exposure: Normal standard of hygiene and regular washing with water should prevent irritation.

Eye Exposure: Wash with water until irritation ceases. Seek medical advice if above is not observed.

Inhalation: Remove person to fresh air.

IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE

Legislation & Warranty Statement

The product will be produced in accordance with all current relevant EU Legislation. The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.

Confidentiality

This specification and the information contained within it remains the property of Scobie & Junor (Estd. 1919) Ltd and must not be disclosed to any third party without the prior written consent of Scobie & Junor (Estd. 1919) Ltd.

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Manufactured in BRCGS certificated blending facility # 8511005.

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